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SERVING GREATER MILWAUKEE



Mayfair's image hinges on re

Firsthand account

To read a firsthand account of the incident at Mayfair, see associate editor Todd Bragstad's blog on The Business Journal's website at www.bizjournals.com/milwaukee/blog.



FILE PHOTO

Mall too slow in reacting to disturbance, experts say

BY STACY VOGEL DAVIS
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With image everything today in a competitive, sometimes overcrowded retail world, many are asking if Mayfair management's slow response to address issues surrounding a Jan. 2 mall disturbance by disorderly youth has tarnished

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tell
tell



Avoid these parking spaces



TABLE TALK

STACY VOGEL DAVIS

RESTAURANT NEWS

Iron Horse heading down 'Route 66'

The Iron Horse Hotel caters to Harley-Davidson enthusiasts, so it makes sense that the hotel found inspiration for its new Sunday brunch in the open road.

Starting Jan. 23, the brunch will take diners on a journey down Route 66 through food, decor and atmosphere, according to a news release from the hotel.

The winter menu will focus on the stretch between Pontiac, Ill., and Vinita, Okla., with dishes such as "whiskey quiche" inspired

by Fleetwood Restaurant in Springfield, Ill., scotch eggs from The Tropics Restaurant and Lounge in Lincoln, Ill., and chicken-fried skirt steak and waffles from Clanton's Café in Vinita.

The hotel, 500 W. Florida St., Milwaukee, will play music from old favorites such as George Thorogood and Patsy Cline and project period films onto the wall.

The new menu was inspired by photography of Route 66 by Tom Ferderbar displayed in Smyth, Iron Horse's restaurant. Brunch will be served from 10 a.m. to 2 p.m. Sundays at Smyth and in the lobby.



PHOTO PROVIDED

Scotch eggs features bourbon-marinated hard boiled eggs wrapped in sage breakfast sausage and a golden brown breading.